

ArmadilloPepper.com

Cheddar Fans Recipe

Yield: 4 servings

5 oz Cheddar; Sharp, Grated
2 c Unbleached Flour; Sifted
1 tb Baking Powder
1 t Salt
1/2 c Butter Or Shortening
1/2 c Milk
1 x Butter; Softened
1 x Butter; Melted

Grease the bottoms of 12 muffin pan cups. Grate the cheese into a bowl, if not already grated and set aside. Sift the flour, baking powder and salt into a bowl. Cut in the shortening with a pastry blender or two knives, until the mixture resembles coarse corn meal. Make a well in the center of the mixture and add the milk all at once. Stir with a fork until the dough forms a ball. Gently form the dough into a ball and put on a lightly floured surface. Knead it lightly with the fingertips 10 or 15 times. Roll the dough into a 12 X 10-inch rectangle about 1/4-inch thick. Cut into 5 strips and spread with the softened butter. Sprinkle four strips with the grated cheddar cheese and stack the four on top of one another and top with the fifth strip. Cut into 12 equal pieces and place on end in the muffin cups. Brush the tops of the rolls with the melted butter. Bake at 450 degrees F. for 10 to 15 minutes or until the biscuits are golden brown. Serve hot with butter. Makes 1 dozen Cheddar Fans.

Recipe via Meal-Master (tm) v8.05